

VALSERRANO

- CRIANZA 2022 -

Region

DOCa Rioja Alavesa
Villabuena de Alava

Harvest

Hand-picked in the vineyard.

Grape Variety

95% Tempranillo y 5% Mazuelo

Ageing

The wine is aged for 18-24 months in American and French oak barrels, where it develops greater aromatic complexity, structure and harmony. Following barrel ageing, it spends several months in concrete tanks, allowing the wine to fully integrate before bottling.

Food pairing

Ideal with a wide range of appetisers, white and red meats, Iberian cured meats, traditional dishes and semi-cured cheeses.



Tasting Notes



Colour

Medium-depth cherry red, clear and bright.

Nose

Intense and expressive, with aromas of ripe red and black fruit, including blueberries and redcurrants.

Palate



Fresh and vibrant on entry, with energy and balance. The fruit character found on the nose carries through onto the palate.



15 - 17° c



BODEGAS DE
LA MARQUESA

VALSERRANO

VILLABUENA DE ÁLAVA - RIOJA ALAVESA